

HERITAGE

FOOD + DRINK

2023 SPRING RESTAURANT WEEK LUNCH

STARTERS

GRILLED ASPARAGUS SALAD

Boston bibb lettuce, preserved lemon, sweet corn radishes, mustard vinaigrette

SWEET CORN + BASIL SOUP

Tempura haricot vert, roasted garlic oil, crispy bacon

HOT SAUCE CURED EGG YOLK TOAST

Prosciutto, baby arugula, shaved red chief apples

ENTREES

TEMPURA VEGETABLE RICE BOWL

Kimchi, seaweed salad, avocado, edamame, soy egg, spicy mayo, sesame

CHOPPED CHEESE SANDWICH

Toasted hero, ground beef, shaved lettuce, onion, tomato, pickle relish, fries

GARLIC SPICED GRILLED CHICKEN GYRO

Sugar cured cucumbers, pickled red onions, lettuce, "white" sauce, side salad

DESSERTS

PB + J TRIFLE

Peanut butter mousse, macerated berries, peanut crunch, caramel popcorn

CHOCOLATE COOKIE DOUGH TURNOVER

Warm puff pastry, walnuts, marshmallows, vanilla icing

HERITAGE

FOOD + DRINK

2023 SPRING RESTAURANT WEEK DINNER

STARTERS

GRILLED ASPARAGUS SALAD

Boston bibb lettuce, preserved lemon, sweet corn
radishes, mustard vinaigrette

MORTADELLA + PROVOLONE FLATBREAD

Banana peppers, pistachios, red onions

HOT SAUCE CURED EGG YOLK TOAST

Prosciutto, baby arugula, shaved apples

ENTREES

ROASTED RAINBOW TROUT

Spring vegetable succotash, charred lemon
Tiny Farms microgreens, smoked pepper

CRISPY VEAL PARM

Smoked mozzarella, bacon fat vodka sauce, garlicky broccoli rabe

TEMPURA VEGETABLE RICE BOWL

Kimchi, seaweed salad, avocado, edamame, soy egg, spicy mayo, sesame

DESSERTS

PB + J TRIFLE

Peanut butter mousse, macerated berries, peanut crunch, caramel popcorn

CHOCOLATE COOKIE DOUGH TURNOVER

Warm puff pastry, walnuts, marshmallows, vanilla icing